

HOLIDAY DINNER MENU



HOLIDAY BUFFET DINNER SELECTIONS

Holiday Dinner Buffet #1 \$65 per person

Assorted artisan dinner rolls with whipped butter

SALAD:

Mixed green salad with chef's selection of assorted dressings (GF)(V)

German potato salad (GF)

Caesar salad

ENTRÉE:

Roast turkey (GF)

Herb bread stuffing

Sage turkey gravy

Mushroom meatballs in gravy

Yukon mashed potatoes (GF)(V)

Pan seared potato and cheese perogies (V)

Cabbage rolls topped with tomato sauce (V)

Brussel sprouts with a citrus maple vinaigrette (GF)(V)

Roasted root vegetable medley (GF)(V)

Cranberry sauce (GF)(V)

DESSERT:

Sliced fruit platter with a berry yogurt dip (GF)(V)

Apple crumble topped with caramel sauce (V)

Pumpkin pie served with whipped cream (V)

Assorted dessert squares (V)

Pecan pie (V)

Holiday Dinner Buffet #2 \$50 per person

Assorted artisan dinner rolls with whipped butter

SALAD:

Mixed green salad with chef's selection of assorted dressings (GF)(V)

German potato salad (GF)

ENTRÉE:

Roast turkey (GF)

Herb bread Stuffing

Cranberry sauce (GF)(V)

Turkey gravy

Honey mustard ham slices

Yukon mashed potatoes (GF)(V)

Brussel sprouts with a citrus maple vinaigrette (GF)(V)

Roasted root vegetable medley (GF)(V)

DESSERT:

Pumpkin pie served with whipped cream (V)

Assorted dessert squares (V)

Holiday Dinner Buffet #3 \$45 per person

Assorted artisan dinner rolls with whipped butter

SALAD:

Mixed green salad with chef's selection of assorted dressings (GF)(V)

Broccoli salad (GF)(V)

ENTRÉE:

Roasted turkey

Herb bread stuffing

Cranberry sauce (GF)(V)

Turkey gravy

Honey mustard ham slices

Greek lemon and oregano roast potatoes (GF)(V)

Brussel sprouts with a citrus maple vinaigrette (GF)(V)

DESSERT:

Assorted dessert squares (V)

PLATED HOLIDAY DINNER SELECTIONS

Holiday Dinner Menu Plated #1 Three courses | \$40 per person

Assorted artisan dinner rolls with whipped butter

SALAD (GF)(V): Spring mix green salad with organic grape tomatoes, cucumber, radish and shredded carrot topped with a creamy ranch dressing

ENTRÉE: Roast turkey (dark & light meat) over fresh herb bread stuffing topped with turkey gravy and served with a baby carrot and green bean medley, mashed potatoes and cranberry sauce

DESSERT (V): Pecan pie topped with whipped cream and raspberry coulis

Holiday Dinner Menu Plated #2 Four courses | \$50 per person

Assorted artisan dinner rolls with whipped butter

SOUP: Butternut squash soup with maple syrup drizzle

SALAD (GF)(V): Spring mix green salad with organic grape tomatoes, cucumber, radish and shredded carrot topped with a creamy ranch dressing

ENTRÉE: Roast turkey (dark & light meat) over fresh herb bread stuffing topped with turkey gravy and served with garlic butter broccoli, lime maple baby carrots, mashed potatoes and cranberry sauce

DESSERT (V): White chocolate brownie cake topped whipped cream and raspberry coulis